

August Tasting Menu

Available Wed 5th August - Sat 29th Aug for reservations between 6.30pm - 8pm

7 course £60.00
Accompanying Wines £30.00

Homemade Bread | Flavoured Butter & Oil

Summer Minestrone Vegetable Soup | Basil Bread | Whipped Beurre Noisette

Pigeon Breast Tarragon Gnocchi | Grilled Peach | Mushroom Puree | Red Wine Jus

Cotes du Rhone | Cellier des Princes | Rhone | France | 2024

Cured Sea Trout | Beetroot Gastric | Stilton Bon Bon | Blueberries | Candied Walnuts

Teixadal Treixadura | Vina Costeira | Ribeiro | Spain | 2025

Palette Cleanser

English Lamb Cutlet | Potato Pave | Brassicas | Jerusalem Artichoke | Carraway & Carrot Puree

Coriander & Mint Jus

Carmenere Apassimento | Mayu | Elqui Valley | Chile | 2022

Blueberry & Lavender Soufflé | Lemon & Mint Ice Cream | Blueberry Compote | Meringue Shards

Black Muscat | Quady | California | U.S.A | 2023

Selection of Fine Continental Cheeses | Confiture | Biscuits

LBV Port | Barros | Portugal | 2019

We will be happy to discuss and advise on dietary requirements especially the major food intolerances.
The Taster menu show cases chefs best dishes but if dishes are swapped for individual tastes a surcharge of
£8 per dish is payable. All members of the table must take the same menu choice.

10% service charge is payable on the final bill.

Card Details will be required to make a reservation and in the event of a cancellation with less than 24 hours, or a no show on the day, we reserve the right to charge the registered card £15 per person.